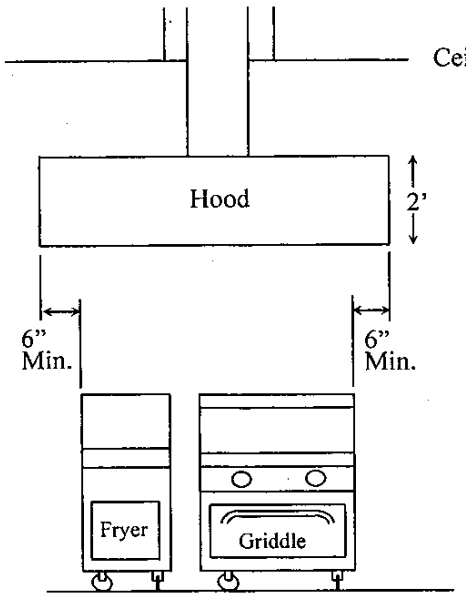
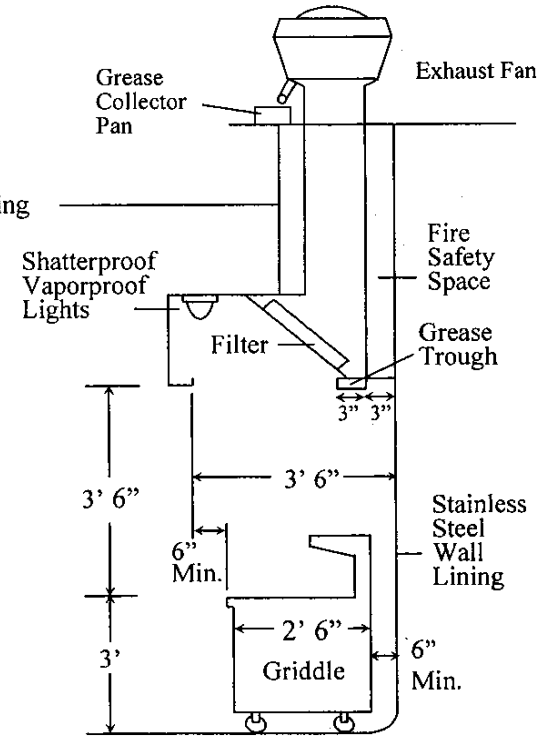
Requirements for Hood Plans

- Provide 3 sets of plans, ¼ inch per foot, containing:
  - -HOOD WORKSHEET on the back of this page
  - -Plan view:
    - -Outline of hood over cooking equipment
    - -Clearances around equipment & to walls
    - -Exhaust & make-up air ducts
    - -Exhaust & make-up air fans on roof
    - -Make-up air diffusers on ceiling
    - -Make & model numbers of equipment & fans
    - -All dimensions of equipment & ducts
- Front & side elevations showing:
  - -Cooking equipment
  - -Hood overhang
  - -Duct elbows and fans
- Type & gauge of metal used in hood & ducts
- Specify if hood is Type I, Type II, UL Listed, non- canopy, compensating, etc
- Name, address & phone number of facility & hood designer
- Submit one set of cut-sheets (manufacturers' specification sheets) for: Cooking equipment, Exhaust & Make-Up Air fans, UL Listing Card for hood system (if applicable)
- Plans must conform to California Mechanical Code
- Air-Balance Test recommended

EXAMPLE OF ELEVATIONS



Front Elevation



Side Elevation

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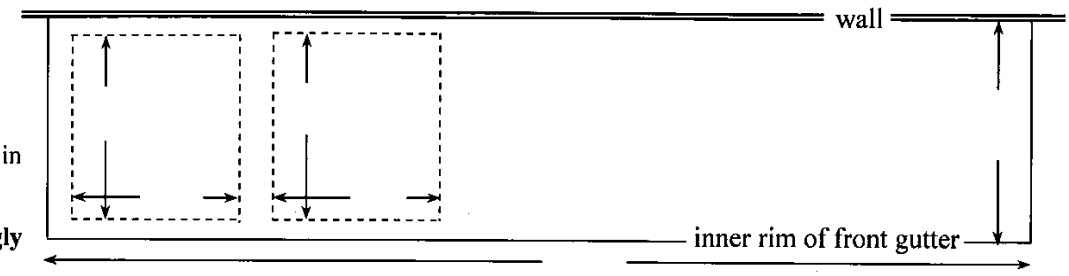
HOOD WORKSHEET

Facility Name:
Address:

COOKING EQUIPMENT & HOOD

- Fill in cooking equipment & hood dimensions in feet in overhead view.
- Casters & quick disconnects **strongly** recommended! Specified? yes__ no__



- Hood long enough to allow ≥ 6" on sides of equipment? yes__ no__
- Hood wide enough to allow ≥ 6" in front & back of equipment? yes__ no__
- Canopy lip ≥ 6.5' above floor & ≤ 4' above cooking surface? yes__ no__
- Canopy free of exposed horizontal electrical & Ansul lines? yes__ no__

CFM

- What kind of hood? _____
- Hood opening: _____ft x _____ft. = _____sq ft x _____ Q factor from CMC = _____CFM
  (length) (width)
- Other formula?: _____ = _____CFM

FILTERS

- _____" H x _____" W _____ x _____sq ft = _____sq ft
  (Filter Size) (# of Filters) (usable area per filter) (total filter area)
- _____CFM ÷ _____sq ft (total filter area) = _____fpm
- Baffle filter ideal fpm = 300; should be 250-350. Is it? yes__ no__
- Horizontal slot filter ideal fpm = 1000; should be 800-1200. Is it? yes__ no__ n.a.__
- Fpm can be < or > above if this is a "LISTED" hood. Is it? yes__ no__
- Total of filter widths (_____") must be < hood length. Is it? yes__ no__

DUCT

- Duct dimensions: _____" x _____" = _____" ÷ 144 = _____sq ft
- Hood >12 ft. long shows >1 exhaust outlet to main duct? yes__ no__ n.a.__
- _____CFM ÷ _____sq ft = _____fpm
- Fpm should ≈ 1800; must = 1500 – 2500 (Type I). Is it? yes__ no__ n.a.__

STATIC PRESSURE & EXHAUST FAN

- # of elbows = ___ Cleanout at each elbow? yes__ no__ n.a.__
- Static Pressure ≈ _____" SP
- Exhaust Fan: Make_____ Model # _____ H.P.____
- UL 762 Restaurant Application specified for Type I? yes__ no__ Easily pulls CFM at SP? yes__ no__

MAKE-UP AIR

- _____CFM ÷ 2000 CFM = _____ Next higher whole number = _____Diffusers recommended
  (Exhaust) (max. per diffuser recommended)
- Make-up air Static Pressure ≈ _____" SP
- Make-up air fan: Make _____ Model # _____ H.P._____
- Supplies 100% of exhaust CFM at SP? yes__ no__
- Make-up air on roof ≥ 10 ft. from exhaust? yes__ no__
- Diffusers on ceiling ≥ 10 ft. from hood? yes__ no__
- Exhaust & make-up air interlocked? yes__ no__

Prepared by: _____ _____ _____ ____/____/____
Name Phone # Company Date